

# COCONUT CURRY 2-MINUTE NOODLES

Serves 4

Hands-on time: 5 minutes

Hands-off time: 10 minutes

## INGREDIENTS

1 tsp oil

2 cups (250g) frozen mixed vegetables (peas, carrots and corn)

1 tbsp ginger, finely grated

1 tbsp crushed garlic

½ tsp chili powder

2 packets (73g each) Maggi Beef Flavoured 2 Minute Noodles

½ tin (200ml) reduced fat coconut milk

## Serving suggestion:

Chopped coriander

Thinly sliced spring onions

Thinly sliced red chilli

Lime wedges

## METHOD

1. Add the oil to a medium sized pot over medium heat. Add the frozen vegetables, ginger, garlic and chili powder and sauté for 2-3 minutes. \*Chef's Tip: Use a teaspoon to remove the skin from ginger!
2. Add the Maggi Beef Flavoured 2 Minute Noodles with the flavour sachets and pour in the coconut milk and 2 cups of water. Simmer for 2 minutes until the noodles are cooked.
3. Serve the curry in bowls and garnish with chopped coriander, thinly sliced spring onions and optional red chilli. Serve with lime wedges and ENJOY! \*Chef's Tip: Add a little heat if you like it extra spicy!